



## Dips

### TOP SHELF GUACAMOLE • ▲ ■

Ripe avocados, charred jalapeño, tomato, red onion, cilantro, fresh lime juice, queso fresco, prepared to your liking, tableside 10.50 390CAL

### CHILI CON QUESO ▲

Creamy queso, jalapeño, tomato 7.25 cup 8.50 bowl 390/650CAL

### QUESO LAREDO ▲

Queso with seared ground sirloin and pico de gallo 10.00 610CAL

### QUESO Y GUACAMOLE COMBINACIÓN ▲

Chili con Queso and guacamole with diced tomato and queso fresco 9.50 600CAL

## TAPAS

### QUESADILLAS

Monterey jack, green onions and tomato with Grilled Chicken 11.75

with Fire-Charred Skirt Steak 12.75

Vegetarian ■ 9.00 1100/1200/930CAL

### NACHOS

Crispy tostada shells, beans, melted cheddar 9.00 with Grilled Chicken 12.00 with Fire-Charred Skirt Steak 13.50 1200/1390/1470CAL

### AHI TUNA TACOS\* • ▲

Three crisp sushi grade tuna tacos, jicama, ginger slaw, guacamole, pickled red onion and chipotle aioli 10.50 350CAL

## Ensaladas Y SOPA

### ENSALADA DE CILANTRO ▲

Field greens with Veracruz vegetables, black beans, roasted red pepper, monterey jack, avocado and cilantro lime vinaigrette 10.00 with Chicken 13.00 with Salmon 14.50 810/1050/1030CAL

### ENSALADA DE MANGO Y POLLO ▲

Marinated chicken breast on field greens with mango, mint, jicama, red grapes, spicy pepitas, queso fresco and honey vinaigrette 13.50 970CAL

### SOPA DE TORTILLA ▲

Pulled chicken, avocado and crispy tortillas 5.00 cup 7.25 bowl 180/220CAL

## Fajitas

On a bed of caramelized onion and bell peppers. Garnished with roasted red pepper and cilantro. Served with guacamole, sour cream, pico de gallo, rice, beans and fresh flour tortillas.

### CHICKEN ▲

Fire-charred chicken breast 18.75 1230CAL

### STEAK

Fire-charred skirt steak 22.75 1340CAL

### COMBINACIÓN

Grilled chicken breast and skirt steak 20.75 1290CAL

## ESPECIALIDADES

### RELLENO DE CAMARONES ▲

Shrimp, monterey jack, vegetable and mushroom stuffed roasted green chili, with avocado, roasted red pepper and poblano sauce, on charred street corn and cilantro lime rice 18.25 940CAL

### CARNE ASADA\*

Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro lime rice 20.75 830CAL

### CAMARON POBLANO ASADA\* •

Shrimp, mushroom, jack cheese stuffed poblano pepper wrapped with a fire-charred skirt steak with chimichurri sauce, charred street corn and cilantro lime rice 24.50 970CAL

## TACOS

Three tacos served with beans and rice

### TRADICIONAL

Crispy tacos with seared ground sirloin, lettuce, cheddar cheese and tomato 11.50 1000CAL

### CARNE ASADA

Corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream and monterey jack 14.75 920CAL

### POLLO ASADO

Corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce and monterey jack 13.75 830CAL

### PESCADO • ▲

Corn tortillas with sautéed Mahi Mahi, monterey jack, cilantro, chipotle aioli, Veracruz vegetables, mango-pineapple pico de gallo, roasted red pepper and queso fresco 15.00 1170CAL

## ENCHILADAS

Served with beans and rice

### CHICKEN

Pulled chicken enchiladas, monterey jack, with sour cream poblano sauce two 10.00 three 12.50 1100/1470CAL

### BEEF

Ground sirloin enchiladas, with chili con carne sauce and cheddar cheese two 10.00 three 12.50 890/1150CAL

### ESPINACA ■

Two enchiladas with sautéed spinach, monterey jack and mushrooms, with sour cream poblano sauce 10.50 940CAL

### VERACRUZ

Two pulled chicken, spinach and monterey jack enchiladas with tomatillo sauce, marinated vegetables and queso fresco 13.00 1020CAL

## Burritos

Served with beans and rice

### POLLO ASADO

Flour tortilla filled with grilled chicken, roasted poblano pepper, refried beans, smoky chipotle wine sauce, with sour cream sauce 13.25 1160CAL

### CARNE ASADA FAJITA

Flour tortilla filled with Certified Angus Beef™ skirt steak, refried beans, roasted poblano pepper and chipotle wine sauce, with chili con queso 14.00 1110CAL

# MARGARITAS



# LUNCH

Served daily until 3 p.m.

## CASA RITA

100% Agave Blanco Tequila, Cointreau, fresh-squeezed lemon & lime juices 8.50  
Pomegranate, Strawberry, Mango, Passion Fruit or frozen Sangria Swirl 9.50

## CABO FLIP

Cabo Wabo Reposado, Grand Marnier and a lime boat of Cabo Wabo Blanco 13.25

## CUCUMBER CHILI RITA

Hornitos Silver, Cointreau, Monin Cucumber, jalapeño, agave nectar, fresh lime juice 9.50

## SMOKY BLUEBERRY RITA

Casamigos Blanco Tequila, Casamigos Mezcal, Blueberry Reál and fresh lemon juice topped with lemonade 15.00

## MUCHO TROPICAL

Cuervo Gold, pineapple juice, mango, ginger beer and pomegranate 9.50

## HORNITOS SKINNY RITA

Hornitos Plata and agave nectar. Choose classic, Raspberry or Peach 9.25

## PERFECT PATRÓN RITA

Patrón Silver and Patrón Citrónge 12.75

## TAJÍN WATERMELON RITA

Hornitos Silver Tequila, Solerno Blood Orange Liqueur, triple sec, Monin Cucumber, jalapeño, agave nectar, muddled watermelon, fresh lime juice and Tajín 12.50

## PINEAPPLE INFUSED RITA

Pineapple-infused Avión Reposado and Domaine de Canton Ginger 12.00

## Cantina Classics

### CANTINA MOJITO

Cruzan Aged Light Rum, mint, lime, cane sugar 10.25  
Pomegranate, Strawberry, Pineapple Coco or Mango 10.75

### PASSION FRUIT COLADA

Mount Gay Eclipse Rum with passion fruit, coconut, lime and pineapple juice 10.50

### GRAPEFRUIT SIESTA PALOMA

Don Julio Blanco Tequila, fresh lime and grapefruit juices topped with Hella Bitters & Soda Dry 11.00

### BLOOD ORANGE SANGRIA

Solerno Blood Orange, Burgundy, orange juice and Fever-Tree Ginger Beer 8.00

## Fall Features

### SPICY STRAWBERRY 'RITA

Casamigos Blanco Tequila, fresh lime juice, simple syrup, Strawberry Reál and Monin Jalapeño 12.00

### CÓDIGO POMEGRANATE MULE

Código 1530 Blanco Tequila, Monin Pomegranate and fresh lime juice topped with Fever-Tree Ginger Beer 13.00

### SWEET HEAT SIPPER

Espolòn Reposado Tequila, Ancho Reyes Chile Liqueur, fresh lime juice and Guava Reál 11.00

## VINO

### ROSÉ AND SPARKLING

Marqués de Cáceres Rosé 7.5 / 27  
Kenwood Yulupa Brut (187 ml) 9.5  
Lunetta Prosecco (187 ml) 10

### WHITE WINE

Brancott Sauvignon Blanc 9.5 / 35  
Ruffino 'Lumina' Pinot Grigio 9.5 / 35  
Trinity Oaks Chardonnay 7.5 / 27  
Kendall-Jackson Chardonnay 9.5 / 35

### RED WINE

La Crema Monterey Pinot Noir 12 / 45  
Columbia Crest Grand Estates Merlot 9.5 / 35  
Santa Rita "120" Cabernet Sauvignon 7.5 / 27  
Joel Gott "815" Cabernet Sauvignon 13.5 / 51

## ESPECIALIDADES

### CRISPY CARNITAS BOWL

Pork carnitas, cilantro lime rice, black beans, corn, jalapeño, pico de gallo and monterey jack. With chipotle wine sauce and cilantro 9.00 940CAL

### POLLO CHIPOTLE ▲

Grilled chicken breast with chipotle wine sauce and monterey jack. Charred corn and black beans 13.75 930CAL

### SALMON ▲

Grilled salmon, chimichurri sauce. Asparagus and cilantro lime rice 15.00 430CAL

### FAJITAS

Grilled Chicken ▲ 15.00 Fire-Charred Steak 16.50  
Combinación 16.00  
1070/1130/1100CAL

## Tacos y ENCHILADAS

Served with beans and rice

### TRADICIONAL

Two crispy tacos with seared ground sirloin, shredded lettuce, cheddar and tomato 9.25 770CAL

### CARNE ASADA TACOS

Two corn tortillas with grilled skirt steak, avocado, charred corn, pico de gallo, cilantro, sour cream and monterey jack 11.00 700CAL

### POLLO ASADO TACOS

Two corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce and monterey jack 10.00 640CAL

### PESCADO TACOS •▲

Two corn tortillas with sautéed Mahi Mahi, monterey jack, cilantro, chipotle aioli, Veracruz vegetables, mango-pineapple pico de gallo, roasted red pepper, and queso fresco 11.00 980CAL

## POSTRES

### MEXICAN APPLE PIE •

Sizzled in Mexican brandy butter, with cinnamon ice cream 7.50 1030CAL

### MANGO TRES LECHES

Mango vanilla cake, creamy mango sauce 7.50 790CAL

### TRES CHOCOLATE BROWNIE •

With walnuts on a sizzling skillet with Mexican brandy butter and vanilla ice cream 7.50 1570CAL

● SIGNATURE dish

■ VEGETARIAN dish

▲ ask about GLUTEN-FREE version

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Steak, eggs & seafood are available cooked to order and may be served undercooked. Ceviche is served raw.  
\*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. 9.20